



NEW YORK

帝皇晚餐

RESTAURANT WEEK
DINNER MENU

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Select one appetizer, one main, one side and one dessert

\$60 per person | *Optional wine pairing \$45

TO START WITH

点心精选

Chef's Dim Sum Selection

APPETIZERS

素菜酸辣汤 v

Vegetable Hot & Sour Soup

素菜春卷 v

Vegetable Spring Roll

鲜鸡沙拉

Chicken, Leek, Jade Hearts & Cilantro Salad

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chili oil

芥味爽口嫩带子

Seared Scallop

Spicy soba noodles, sesame peppercorn sauce
(\$10 Supplement)

2023 **Chateau De Rouet**, Rosé, Grenache, Cinsault, Cotes De Provence, France

MAINS

麻婆豆腐 v

Mapo Tofu

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

宫保虾

Kung Po Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

青花椒鱼柳

Steamed Chilean Sea Bass

with peppers & soy sauce

* 2021 **Bastioni dei Collazzi**, Chianti, Tuscany, Italy

风味捞汁鳕鱼柳

Wok-fried Cod Fillet

in a subtle blend of chili & oyster sauce

宫保黑豚肉

Kung Pao Iberico Pork

Kung Pao style Iberico pork with cashews & apples

老乾媽煸炒牛柳

Ma La Beef Tenderloin

Black beans, whole red peppercorns, chili & Chinese celery
(\$18 Supplement)

SIDES

師傅炒饭 v

Chef's Fried Rice

Vegetarian fried rice with finely diced pickled vegetables

乾煸四季豆

Four Season Beans

French beans sautéed with fresh chili, minced pork & dried baby shrimp

絲苗白飯

Steamed White Rice

DESSERTS

豆乳芝士蛋糕

Soy Milk Cheesecake

Soy milk tofu, brown butter cookie & butterscotch

各式冰淇淋

Selection of Ice Cream

香港奶茶提拉米苏

Hong Kong Milk Tea Tiramisu

Hong Kong milk tea, mascarpone Chantilly cream & lady fingers

* 2022 **Chateau Les Justices**, Sauternes